

# sesame broccoli noodle salad

*Because broccoli has become a year-round supermarket item of higher than average quality, we think of using broccoli in all kinds of cold-weather dishes. But for northerners like myself, broccoli is a summer vegetable — perfect for using in dishes that are quickly made and served at room temperature — like this one.*

■ SERVES 4 ■

## *Salad*

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- 1 pound fresh Chinese noodles or  $\frac{3}{4}$  pound angel-hair pasta
- 1 tablespoon dark sesame oil
- 1 pound broccoli (1 large head), stem peeled and diced and florets broken into small pieces (about 6 cups)
- 1 cup julienned baby carrots or 1 red bell pepper, julienned
- 2 tablespoons sesame seeds, toasted

## *Sweet Soy Dressing*

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- 2 tablespoons rice vinegar
- 2 tablespoons hoisin sauce
- 2 tablespoons soy sauce
- 1 tablespoons sherry or Chinese rice wine
- 1 tablespoon chopped fresh cilantro (optional)
- 2 garlic cloves, minced
- 1 teaspoon minced fresh ginger
- 2 tablespoons dark sesame oil

- 1** To make the salad, cook the noodles in a large pot of boiling salted water until just done. Drain and rinse well to cool. Transfer the noodles to a large salad bowl and toss with the sesame oil.
- 2** Steam the broccoli over boiling water until tender, about 4 minutes. Drain, plunge into cold water to stop the cooking, and drain again.
- 3** Add the broccoli and carrots to the noodles and toss again.
- 4** To make the dressing, combine the vinegar, hoisin sauce, soy sauce, sherry, cilantro, if using, garlic, and ginger in a small bowl. Whisk in the sesame oil until well combined.
- 5** Pour the dressing over the noodles and vegetables and toss. Sprinkle the sesame seeds over the salad and serve.